

What is claimed is:

1. A process for producing a meat extract, which comprises a step for adding an emulsifier and a step for sterilizing by a UHT method.
2. The process according to claim 1, wherein the emulsifier is selected from a group consisting of monoglycerin fatty acid ester, diglycerin fatty acid ester, sucrose fatty acid ester and sorbitan fatty acid ester.
3. The process according to claim 1 or 2, wherein the meat extract is a clear meat extract.
4. A method for improving preservation of meat extract, which comprises adding an emulsifier and sterilizing by a UHT method.
5. The method according to claim 4, wherein the emulsifier is selected from a group consisting of monoglycerin fatty acid ester, diglycerin fatty acid ester, sucrose fatty acid ester and sorbitan fatty acid ester.
6. The method according to claim 4 or 5, wherein the meat extract is a clear meat extract.
7. A meat extract obtainable by any of the process according to claims 1 to 3.